

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
14 July 2005 (14.07.2005)

PCT

(10) International Publication Number
WO 2005/063049 A1

(51) International Patent Classification⁷:
A21D 13/00, A23G 3/00, A23D 9/007

A23L 1/19,

(81) Designated States (*national*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(21) International Application Number:

PCT/EP2003/014985

(22) International Filing Date:

30 December 2003 (30.12.2003)

(25) Filing Language:

English

(26) Publication Language:

English

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(84) Designated States (*regional*): ARIPO patent (BW, GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

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Published:

— with international search report

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For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: CREAM FILLER COMPOSITION AND METHOD FOR PREPARING

(57) Abstract: The invention relates to a cream filler composition, which comprises: - a lipid fraction composed of a vegetable oil having a SFI of 0 at room temperature, a saturated fat fraction representing between 0 % and 5 % w/w of the total lipid fraction and a partially hydrogenated fat fraction representing between 0 % and 1 % w/w of the total lipid fraction, - a powder sweetener composition, - and a wheat gluten fraction having an increase gliadin content compared to the natural gliadin content in wheat gluten. The invention relates further to a method for preparing such a cream filler composition and food compositions comprising such a cream filler composition.

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